

the rule-breaking part of craft beer. Perhaps the quintessential American beer is not the lager that “Big Beer” has made so popular, but the Double India Pale Ale (DIPA or Imperial IPA) that was created to explore what was possible with hops, IBUs (International Bittering Units), and alcohol volume. Likely invented in the early 1990s by Vinnie Cilurzo at the Blind Pig, his Temecula, California, brewpub, the Double IPA is an intensely flavorful and potent drink (p. 300). This extreme brew has gone mainstream. Sam Calagione’s Dogfish Head Craft Brewery is famed for its uber-hopped 60-Minute, 90-Minute, and 120-Minute IPAs.

The final tale of *The Audacity of Hops* is consolidation. As the number of craft breweries has expanded, the opportunities for “Big Beer” to buy craft breweries (i.e., Anheuser-Busch InBev buying Goose Island, Blue Point, and Breckenridge) and for craft breweries to form alliances and marketing partnerships (i.e., the Craft Brew Alliance of Widmer Brothers, Redhook, Kona Brewing, and Omission) has expanded. As *Fortune* magazine stated in an article on Anheuser-Busch InBev’s purchases, they “are meant to add faster-growing beers to AB InBev’s massive portfolio, which already includes Budweiser and Stella Artois. Because the craft brands are tiny in comparison, they won’t move AB InBev’s sales needle much – though the deals give the craft brewers vast distribution potential” (Kell, 2015). As Acitelli plainly establishes throughout the book, this new consolidation phase echoes past consolidation (pp. 324–329). It will be interesting to see where craft beer is in several more years as new breweries are established and existing entities merge, sell, or close.

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JOHN WINTHROP HAEGER: *Riesling Rediscovered: Bold, Bright and Dry*. University of California Press, Oakland, 2016, 369 pp., ISBN 978-0-520-27545-4, \$39.95.

There are approximately 47,000 hectares planted with Riesling worldwide. Germany—with 22,500 hectares—accounts for about half of the total. From a

global perspective, Riesling is a niche grape variety, accounting for less than 1% of world wine production. From a global perspective, it is the fruity-sweet style (with the fermentation stopped so that the wine remains sweet and the level of alcohol low) and the rare noble-sweet style (lusciously sweet wines due to noble rot or frost in the vineyard) that are receiving the attention of the connoisseurs of premium wines. Dry Riesling has played a minor role in the world of wine, but this is changing. The Rieslings from Alsace and Austria, both considerably smaller producers of Riesling than Germany (Alsace produces approximately 15% and Austria approximately 7% of what Germany produces), have always been in the dry category (although the Rieslings from Alsace have shown a trend toward an increasing level of remaining sweetness in the wine over the past decades), and, importantly, Germany, the dominating Riesling force in the world, has undergone a major transformation in the past 40 years: The fruity-sweet Rieslings have been crowded out from the wine lists in Germany, while the “dry wave”—“Troddenwelle”—has swept the country. When you go to a wine bar, wine store, or restaurant in say Frankfurt, Berlin, or Munich, it is very difficult to find a fruity-sweet Riesling. The wine lists are dominated by dry Riesling.

It is against this background that John Winthrop Haeger has written *Riesling Rediscovered: Bold, Bright and Dry*. There is nothing in the book on what some of my wine friends in the United States consider the best Rieslings of the world: the low-alcohol Kabinett and Spätlese wines from such iconic winemakers as Egon Müller, JJ Prüm, or Forstmeister Zilliken from the Mosel. Rather, it is all about dry Riesling, and the only Mosel producer included in the description of the world’s top dry Riesling producers is Clemens Busch, who makes outstanding ultra-premium dry wines in Pünderich.

In 350 pages, Haeger provides a comprehensive account of what dry Riesling is all about. The style of the book shows that the author is a researcher and not a journalist (Haeger is a China scholar). The book is not an introduction for a newcomer, but a solid piece of research work for somebody who is familiar with the subject. The book combines academic rigor with a passion for dry Riesling.

Unfortunately, the book covers only the Northern Hemisphere, omitting in particular such important producers of dry Riesling as Australia and New Zealand, but also countries like Chile, Argentina, and South Africa.

The book is divided into two parts. The first part is a wide-ranging discussion of dry Riesling. Haeger brings together a wealth of information on various aspects of dry Riesling, including the history, the styles, the clones, the culture, and the habitats. He addresses the issues of the definition of dry Riesling and the balance in dry Riesling in useful boxes. The section on the different Riesling clones is the most thorough and complete write-up on the issue that I am aware of.

Haeger provides a detailed review of the shift from dry to sweet Riesling (the *Trockenwelle*) that has happened in the past 40 years in Germany. He underpins his reasoning with fascinating details such as the change on the wine list of the trendy restaurant *Ente* in Wiesbaden that one could observe over time. Chef Klaus-Peter Wodartz of the *Ente* was one of the leaders in the *Neue Deutsche Küche* (New German Cooking) movement in the 1970s in Germany, which is credited with being a driving force in the *Trockenwelle*. Other factors are climate change, a spillover effect from Alsace, and the desire by the young winemaker generation, led by the late George Breuer of Weingut Georg Breuer in Rüdesheim, to produce premium dry Riesling that can compete with the best white wines in the world.

As we all know, wine is normally dry. Riesling is the only noble grape variety in which the wine can be dry, fruity-sweet, or noble-sweet. I would have loved to see a clear delineation of dry Riesling from the other categories, in particular from the fruity-sweet style. The German Kabinett, Spätlese, and Auslese wines are not sweet because Mother Nature was more generous with the grapes, but because of skillful intervention of the winemaker in the cellar. Without the winemaker interrupting the fermentation, all these wines would be dry. In this context, a discussion of the widespread view that generally dry Riesling is inferior to sweet Riesling would have been useful.

The second part is a detailed study of the best vineyards for dry Riesling in the (northern) world and an in-depth description of the key producers of dry Riesling in these vineyards and their wine-making approaches. Haeger identifies 89 superior sites and groups them under five headings: Rhine Basin (with Alsace and German Wine Regions), Danube Basin: Lower Austria, Adige Basin: Alto Adige, Eastern North America, and Western North America. Haeger provides most interesting descriptions of these top sites.

The reviews of the winemakers and their wine-making approaches are comprehensive with many interesting details. I found each one of them fascinating to read. However, I would have preferred a greater number of reviews, each with a shorter text. Quite a number of leading producers of dry Riesling, at least in Germany, are not mentioned in the book. The Franken area, an early producer of bone-dry Rieslings, is completely left out. Other obvious omissions include Dönnhoff, Schäfer-Fröhlich, Sybille Kuntz, Klaus Peter Keller, Franz Künstler, Karthäuserhof, and Immich-Batterieberg, to name a few. That Dr. Loosen is not mentioned is because the major dry Riesling initiative of this producer is too recent. Still, many of the big players in Germany are discussed.

The book is very different from many other wine books in that it does not take a fresh look at a subject that has been treated before by other authors. This is the first book about dry Riesling. It has a bit of the character of a doctoral dissertation in that it covers new ground—and it does so in a detailed and comprehensive manner. For

somebody like me who grew up with dry German Riesling, it was a great pleasure to read, but really, anybody interested in the story of dry Riesling will enjoy reading this book.

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MARK A. MATTHEWS: *Terroir and Other Myths of Winegrowing*. University of California Press, Oakland, 2016, 288 pp., ISBN 978-0-520-27695-6 (hardcover), \$34.95.

I immensely enjoyed reading this book, not so much because its author cites one of my articles, but mainly because he quotes Vladimir Nabokov, one of my favorite writers, who starts his *Lolita* with words that could apply to a wine when you taste it: “the tip of the tongue taking a trip of three steps down the palate to tap at three on the teeth.”

The preface sets the scene: “As I gained experience in the world of viticulture, I found that some of the received archetypes were incongruous with elementary crop science. For example, there is a long-standing argument that one cannot both irrigate vines and produce fine wines (yet rain and irrigation water are the same to grapevines)” (pp. ix–x). It is followed by four chapters debunking four false truths: (a) wine quality is determined by low yield and small berries; (b) vine balance is the key to fine wine grapes; (c) there is a critical ripening period, and vines should be stressed; and (d) *terroir* matters. I will try to deal fairly with all these issues, but it will come as no surprise to those who know me a bit if I spend more time on *terroir*.

Professor Matthews argues that these myths are all about getting ripe fruit, but they are no longer needed today, because “we have become skilled in grape growing [that is, more skilled than in the past, when these myths were invented] and in many regions, ripe fruit are generally attained [without relying on mythology].”¹

Matthews is serious and supports his claims with statistical observation and experiments. However, he also knows the difference between correlation and causation (which should please economists), though he suggests that “as long as one can count reliably on one easy observation (yield, for example) to predict another more difficult to resolve phenomenon (fruit and wine quality), vines can be managed accordingly, whether the correlation is causal or not.”

¹ Private correspondence, April 27, 2016.